

# GOOD FOOD GOOD PEOPLE GOOD TIMES

Let's Dine

## STARTERS TO SHARE

### PRESSED SPICED CUCUMBER

Bound in avocado & ginger purée, soya glazed cashew, shiso, spring onion & sesame

### STEAMED BAO SLICES

Served with whipped aubergine, harissa and walnut baba ganoush

### SPICY EDAMAME

Rolled in dragon sauce

### FRIED KOREAN CHICKEN

Brown sake and Gochujang sesame dressing

## MAINS

### CHAR SIU PORK FILLET

Served on sushi rice with ginger, wilted greens and puffed pork skin

### MISO CURED CORN-FED CHICKEN THIGHS

Spiced coconut curry sauce, peanuts, coriander and jasmine rice

### BLOWTORCHED SEA BREAM

With tomato and kimchi

### COAL ROASTED AUBERGINE

Glazed in soya, lime, herbs & peanuts served with a side dish of glass noodles

## SIDES (choose one)

### PICKLED GINGER CABBAGE SALAD

Crunchy shaved white cabbage, with pickled ginger, with our special house white sesame seeds dressing

### CHARRED BROCCOLI

With its own purée, fried batter & garlic, warm sesame & ponzu dressing

### STEAMED SUSHI RICE

Dressed in sweet vinegar, with sesame seeds

### REGULAR OR SPICY CHIPS

## DESSERTS

### DOUBLE CHOCOLATE MOUSSE

Vanilla creme fraiche, black sesame ice cream, chocolate espuma & crispy sesame

### DOUBLE VANILLA SOFT ICE CREAM

Barrel aged soy sauce caramel

Dine & Wine €75 for 2 people

12.5% service charge for groups of 6 and over

The food allergens used in the preparation of our food can be viewed in the separate Allergen information folder available at the counter.